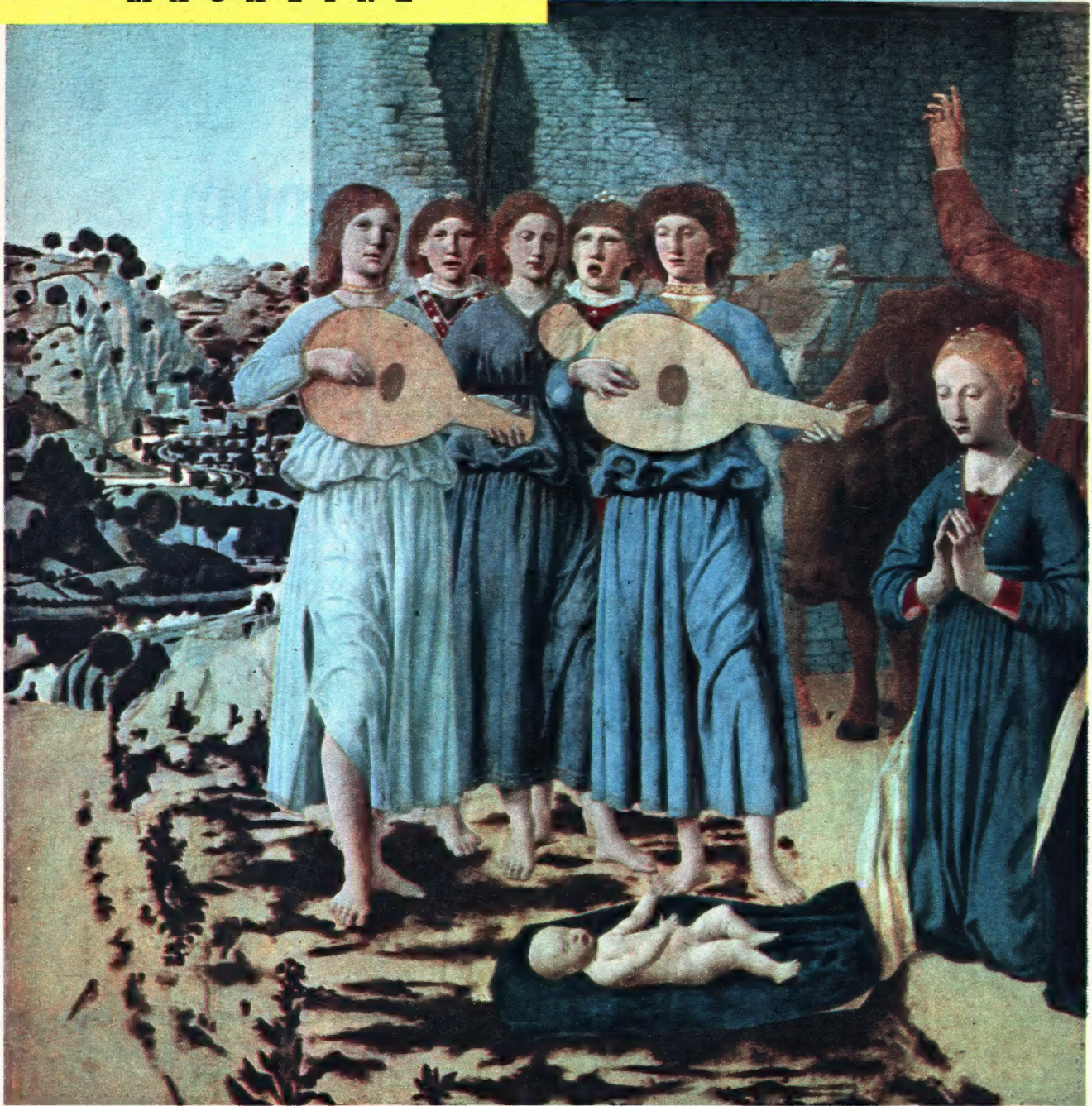


This Week

M A G A Z I N E

Democrat & Chronicle

MAGAZINE SECTION • DECEMBER 21 1952



DETAIL FROM "The Nativity" BY PIERO DELLA FRANCESCA (1420-1492)

THE NEW PRESIDENT'S PRAYER . . . Page 2



THE PRESIDENT'S PRAYER

CHOSEN IN 1943 BY DWIGHT D. EISENHOWER*

ALMIGHTY GOD, we are about to be committed to a task from which some of us will not return. We go willingly to this hazardous adventure because we believe that those concepts of human dignity, rights and justice that Your Son expounded to the world, and which are respected in the government of our beloved country, are in peril of extinction from the earth. WE ARE ready to sacrifice ourselves for our country and our God.

We do not ask, individually, for our safe return. But we earnestly pray that You will help each of us to do his full duty. Permit none of us to fail a comrade in the fight. ABOVE ALL, sustain us in our conviction in the justice and righteousness of our cause so that we may rise above all terror of the enemy and come to You, if called, in the humble pride of the good soldier and in the certainty of Your infinite mercy. AMEN.

*In the light of subsequent events there is a prophetic ring to the prayer above. Dwight Eisenhower selected it in 1943, when he was Supreme Commander of the Allied Expeditionary Force in Europe. But today the words also apply to his new "hazardous adventure" in Washington.

In comment General Eisenhower wrote: "A prayer that I once heard a company commander repeating to his men, on a wet, cold night, just before starting a march to the front line, struck me more forcibly than almost any other I have heard. Possibly the drama of the occasion had something to do with my reactions, but in any event, it was a better prayer than I could compose. While I cannot repeat it verbatim, I am sending it in words that approximate the original." This prayer and comment were first published in "Soldiers' and Sailors' Prayer Book," edited by Gerald Mygatt and Henry Darlington, D.D., copyright 1944 by Alfred A. Knopf.

This Week

THE SUNDAY MAGAZINE

WILLIAM L. NICHOLS, Editor

Editorial offices: 420 Lexington Avenue, New York 17, New York

THE CERFBORD	4
WHY DOES TIME GO SO FAST?	7
THE VIOLIN THIEF	8
<i>Fiction by Joseph Auslander and Audrey Wurdemann</i>	
CLEMENTINE PADDLEFORD'S 1952 RECIPE ROUNDUP	10
MERRY CHRISTMAS, HOLLYWOOD!	12
<i>by Louis Berg</i>	
FASHION FIND	14

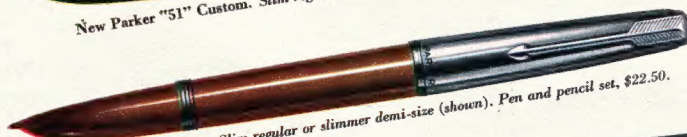
QUIZ 'EM	14
CHRISTMAS CRISIS	15

Cover painting by Piero Della Francesca

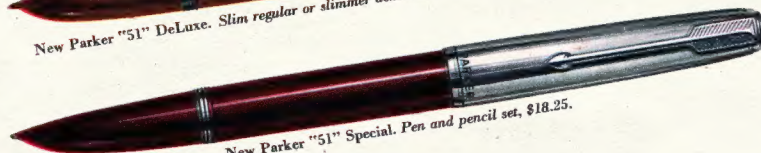
Names and descriptions of all characters in fiction stories and semi-fiction articles in this magazine are wholly imaginary. Any name which happens to be the same as that of any person, living or dead, is entirely coincidental. The title "This Week" is registered in the U.S. Patent Office.



New Parker "51" Custom. Slim regular (shown) or slimmer demi-size. Pen and pencil set, \$29.75



New Parker "51" DeLuxe. Slim regular or slimmer demi-size (shown). Pen and pencil set, \$22.50.



New Parker "51" Special. Pen and pencil set, \$18.25.

New Parker "51" is decades ahead in design. It contains no rubber parts to fail. Both "51" and "21" Pens "write dry" with Superchrome Ink. No blotter needed. They can use any fountain pen ink.

Why give something less? This year you can afford a *Parker!*

NEW WIDER CHOICE OF PARKER PENS AND PRICES MAKES

GIFT PROBLEMS MELT AWAY. \$3.50 TO \$19.75 AND UP.

Check your list again! A world-famous Parker Pen this year costs less than many a gift which wouldn't outlast the holidays.

Beauty is a birthright of these pens—and so is the smoothest writing ever known. Poise a Parker between your thumb and finger. See how it accommodates itself to your hand. You sense

its eagerness on paper. You write relaxed as never before. There are 64 years of Parker skill behind that racing, gliding point.

Those are things your friends appreciate, too. They make a Parker the gift with the *lasting* welcome.

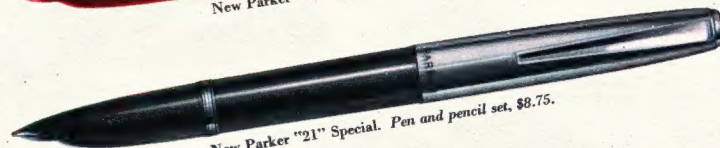
See all the newest Parkers at your dealer's now. The wide array is captained by the celebrated New Parker "51" in which even the ink reservoir has a life expectancy of 30 years. The Parker Pen Company, Janesville, Wisconsin; Toronto, Canada.



New Parker "21" Custom. Pen and pencil set, \$17.50.



New Parker "21" DeLuxe. Pen and pencil set, \$12.50.



New Parker "21" Special. Pen and pencil set, \$8.75.

NEW PARKETTE
Famous for value!
Hooded point, tipped
with precious metal.
Shiny slip-on cap. Set,
\$5.75.



All Parker Pens are available with matching pencils in smartly boxed gift sets . . . and in a wide variety of colors and points.



PARKER

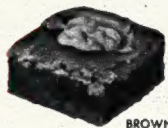
PEN NAME FOR THE PERFECT GIFT

LOOK—IT'S A

Cookie Shop in a Box!



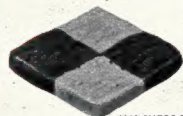
TOLL HOUSE COOKIE



BROWNIE



PIN WHEEL



CHECKERBOARD
SQUARE



JELLY TART



Nestlé Cookie Mix starts you with the best ingredients — just add water and a few trimmings, and you're ready to bake most of your favorites in less than 10 minutes! Fudgy Brownies, Toll House® Cookies, and more—when you add Nestlé's Semi-Sweet Chocolate Morsels. Get both!

13 easy recipes on
every Cookie Mix Box



IT COULD ONLY HAPPEN IN TEXAS



Bennett Cerf

Christmas time at the nationally famous Neiman-Marcus store in Dallas, Texas, bears many outward resemblances to other successful merchandising emporiums the country over — as long as you bear in mind that the Marcus boys think no more of selling a diamond necklace or sable wrap than most other proprietors do of turning over a box of 39-cent dolls.

Neiman-Marcus customers, to put it mildly, are apt to be well heeled. One, so they say, complained, "I'm downright out of sorts today. At lunch I found a pearl in my oyster!" A couple of others lured Jack Benny into a poker game in which he swears the stakes were so high that Galveston changed hands three times.

One oil millionaire, seeking a holiday token for the little wife, was so struck by Neiman-Marcus' biggest window display that he said, "Wrap up the whole caboodle — merchandise, wax dummies, and all — and send it home suitably wrapped." The bill on that deal exceeded \$40,000.

WAY BACK in 1927 (that's considered the Middle Ages in Dallas) a woman from an oil town near Wichita Falls padded into the store barefooted and in a sunbonnet. She paid cash for the most expensive fur coat in stock. While it was being wrapped, the sales force, sensing an exceptional opportunity, also sold her a pair of shoes.

A gentleman from French Morocco flew from New York to Dallas and back to buy three identical vicuna coats. (No store

in Manhattan had been able to supply him.) Stanley Marcus not only sold him the coats but thoughtfully added the complete furnishings for his new 14-room hideaway in the desert.

An outlying Texas customer flies 250 miles to Dallas every Monday to have her hair done at Neiman's beauty salon.

ONCE a Nebraskan came in to do his Christmas shopping for his family of 11, and concluded happily, "That takes care of every-

elaborate electric comforters, which, he was assured, were much to be preferred to everyday conventional electric blankets.

"It gets pretty nippy up our way, you know," he reminded Mr. Marcus. "Twenty-two below the day I left. Leonard wasn't at all happy." The comforters must have done the trick. Leonard never sent them back for credit.

NEIMAN'S once impressed a plain black truck into service to deliver Christmas packages, but a customer in the Highland Park suburb would have none of it. "You send my purchases in a recognizable Neiman truck," she demanded. "What's the fun of buying things here if the neighbors don't know about it?"

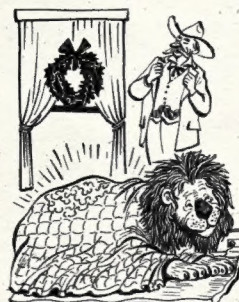
A smart-alecky bachelor once pooh-poohed the whole idea of shopping at Neiman's. "I never saw so many things in my life I could do without," he boasted. Stanley Marcus retaliated by introducing the bachelor to one of the town's loveliest — and most extravagant — debutantes, and acting as best man at the wedding.

The ex-bachelor groans that he's been working for the sole purpose of paying Neiman-Marcus bills ever since.

THE LAST STRAW. The 1952 holiday season at Neiman's, regardless of what records it shatters, can never duplicate the sensation caused by the receipt of a postal card from a Texas customer who had scrawled across it in pencil, "Please send up that ring you advertised and charge to my account."

The ring in question — a 24-carat diamond — was priced at exactly \$127,000.

— BENNETT CERF



Leonard: satisfied customer

body but Leonard." "Your son?" ventured Mr. Marcus. "No, my lion," said the Nebraskan.

Even Mr. Marcus blinked at this development. "You said 'lion,' didn't you?" he asked weakly. "I certainly did," agreed the Nebraskan. "I've had Leonard ever since he was a cub."

Mr. Marcus rallied sufficiently to suggest a Steuben Glass feeding bowl or the entire contents of the Epicure Bar. The Nebraskan didn't think Leonard would be interested.

He finally settled on a pair of

Decorate your home with Christmas Cards



FASTEN CARDS on mantels, mirrors and Christmas trees with transparent "Scotch" cellophane tape. Gives your home a bright, festive look!



HOLIDAY HELPER! Makes quick work of sealing, holding, mending. Minnesota Mining & Mfg. Co., St. Paul 6, Minn. ©1952 3M Co.

We Love French's

Specially mixed for extra vigor — brighter feathers



French's
Parakeet Seed
also for Love Birds and "Budgies"



due to lack of essential linoleic oil — (50% in REX Wheat Germ Oil). Rex on daily food helps stop misery. Gives your dog a luxuriant rich coat. Ask any kennelman. 2 months supply \$1 at pet counters. REX, Monticello, Ill.

REX WHEAT GERM OIL

Callouses

Fast Relief—Pain, Burning, Tenderness On Bottom of Feet. You'll quickly forget you have these foot troubles when you use soothing, cushioning Dr. Scholl's Zino-pads. Separate Medications are included for speedily removing callouses. Ask for the Callous size.



Dr. Scholl's Zino-pads



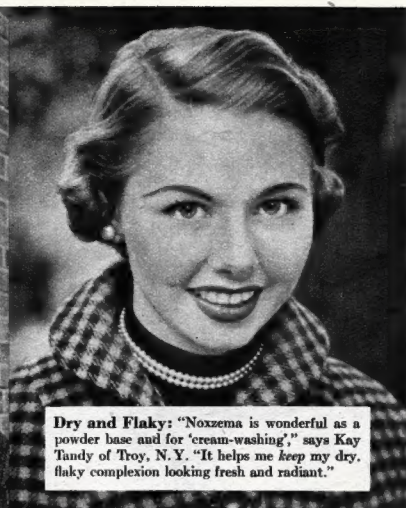
It's an understatement to say that Neiman's patrons are apt to be well heeled

Look lovelier in 10 days

with **DOCTOR'S HOME FACIAL** *or your money back!*



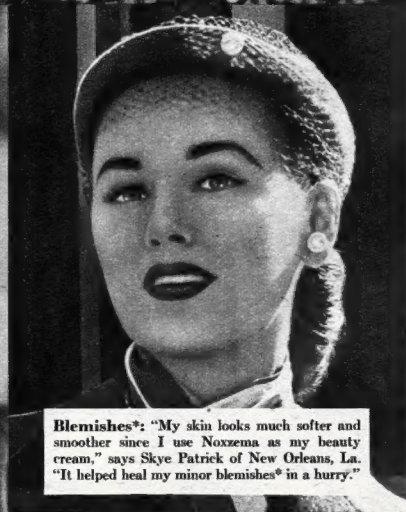
Sensitive Skin: "Night and morning I use medicated Noxzema," says Cindi Wood of Springfield, Pa. "It helps me keep my sensitive skin looking smooth, soft and unblemished!"



Dry and Flaky: "Noxzema is wonderful as a powder base and for 'cream-washing,'" says Kay Tandy of Troy, N.Y. "It helps me keep my dry, flaky complexion looking fresh and radiant."



Dry Skin: "I use Noxzema to 'cream-wash' the dirt and make-up from my face," says Marjorie Weir of Huntington, L. I. "It refreshes my dry skin and helps it look much softer and smoother."



Blemishes*: "My skin looks much softer and smoother since I use Noxzema as my beauty cream," says Skye Patrick of New Orleans, La. "It helped heal my minor blemishes* in a hurry!"

Women in every part of the United States have tested this quick, sensible skin care and report thrilling results!

• If you would like to help your skin look fresher, smoother, lovelier, don't miss this chance to try Noxzema's Home Beauty Routine. Surveys show that women all over the United States and Canada are switching to this fast, easy complexion care developed by a great skin doctor!

Hundreds of letters praise Noxzema's quick help for many annoying complexion problems—rough, dry, lifeless skin, externally-caused blemishes, etc. Many others express delight because Noxzema not only helps their skin look fresher and lovelier, but also helps *keep* it that way!

No matter how many other creams you have used, try Noxzema Skin Cream. It's a medicated formula. That's one secret of its amazing effectiveness. That's why it has succeeded in helping so many women who felt discouraged about their skin problems.

And Noxzema is *greaseless*, too! No smeary face! No messy, stained pillow! It's a pleasure to use! **Noxzema works or money back!** In actual clinical tests, it helped 4 out of 5 women with skin problems to have lovelier looking skin. Try it for 10 days. If not delighted, return the jar to Noxzema, Baltimore. Your money back! Take advantage of Noxzema's money saving offer today!

*externally-caused

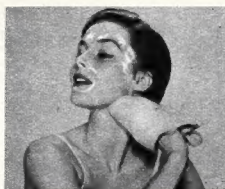
43% MORE NOXZEMA
for your money than in Small size

85¢ jar only **59¢** plus tax

Limited time—at drug or cosmetic counters

look lovelier —or no cost!

Try this simple Beauty Routine!



1. Morning: Smooth Noxzema over face and neck. Then with a cloth wrung out in warm water, wash your face with Noxzema as if using soap. No dry, drawn feeling!



2. Make-up base: Now apply a light film of *greaseless, medicated* Noxzema as your powder base. It holds make-up beautifully and helps to protect your skin all day.



3. Evening: "Cream-wash" your face again using *medicated* Noxzema. See how make-up and dirt disappear. How clean and fresh skin looks after "cream-washing."



4. Night Cream: Apply Noxzema to help keep your skin looking soft, smooth, lovely. Always pat a bit extra over any blemishes* to help heal them—fast. It's *medicated!*



THINK BETTER! . . . At the North Pole, Santa Claus and Mrs. Santa plan the biggest Christmas list in the world . . . and give themselves a coffee-break! Whenever *you* have a problem . . . have a cup of fragrant coffee! Its pleasant lift helps keep your mind alert. When you want an aid to clearer thinking . . . better take a coffee-break!

give yourself a coffee-break



FEEL BETTER! . . . Christmas morn is wonderful . . . and so's a cup of full-strength coffee! Whatever the season, December or May . . . wherever you are, at work, or play . . . do yourself a favor, several times a day. Take a coffee-break!

. . . and get what coffee gives to you!

WORK BETTER! . . . Santa's elves load up the sleigh . . . and take a coffee-break! Coffee's gentle stimulation helps you do a better job. You'll help efficiency, get more done . . . feel less tired, have more fun . . . when you take a coffee-break!



coffee always gives you a break!

DRINK IT OFTEN! . . . Enjoy coffee at mealtimes. Relax with coffee in-between — at home, at work, or in your favorite restaurant. In fact, wouldn't *right now* be a swell time . . . for a coffee-break? ©1952

WHAT MAKES TIME GO SO FAST?

If you're complaining that 1952 whizzed by, you're probably lucky. Science has discovered fascinating facts about why time flies for some people, drags at snail's pace for others

by John E. Gibson

Photograph by Werner Wolf

HAVE you wondered what makes time pass slowly at some times, and swiftly at others? It's a question that comes up especially often during the holiday season. "Good Lord," sigh harassed parents, "where has the year gone?" And on the other hand, the kids wonder if the hours will ever drag by till Christmas morning.

Mental time — the time you *really* live by — is not counted by cardboard calendars and mechanical clocks. It's measured by an extremely sensitive physiological clock that's mounted on the mental dashboard inside your head. Located in the time-measurement centers of your brain, this clock is powered by your individual metabolism, and regulated by the chemistry of your emotions. It keeps the

time you live and feel by. *When it runs fast, it can make minutes seem like hours; and when it runs slow it can telescope minutes into seconds.*

Some people's mental clocks run consistently slow. They're always being surprised when they look at the clock on the wall to find that it's later than they think. They are habitually late for appointments, can never seem to get anywhere on time. "Here the day's almost gone," you'll hear them say, "and it seems like I just finished the breakfast dishes." Or, "Is it Saturday already? It just doesn't seem possible. Where has the week gone to?" For them mechanical time races so fast that they never quite catch up with it.

He's Ahead of Time

THERE are others whose internal clocks run fast, ticking off the minutes and seconds with such rapidity that Greenwich time seems to drag for them. For these people time seems to creep so slowly that 15 minutes may seem like an hour. Make an appointment with one of them, and the odds are he'll be there appreciably ahead of time. And every minute he has to wait for you will make him chafe with impatience.

On the other hand, there are some people whose mental timepieces are so well synchronized with the clock on the wall that time seems neither to race nor crawl. They can guess the time at any hour of the day or night — and are seldom more than five to 10 minutes off. Experiments at a leading university showed that about 50 per cent of the subjects tested had such an accurate time sense that they could awaken from sleep at a previously designated hour a good percentage of the time!



DR. HOAGLAND: Your temperature can make time seem to go fast or slow



HER BOY FRIEND'S mental clock is running slow — he'll hear about it

It is true that some human clocks may tick off the minutes and hours at the same speed as Greenwich time, but they tend to do so only intermittently, running fast at one time and slow at another. For the clock inside your brain is so sensitive that it is affected by what you eat, whether you're working or at rest, worried or elated, how old you are, and whether you're successful or unsuccessful. One of the most amazing quirks is that time goes as much as *five times* as fast for adults as for children.

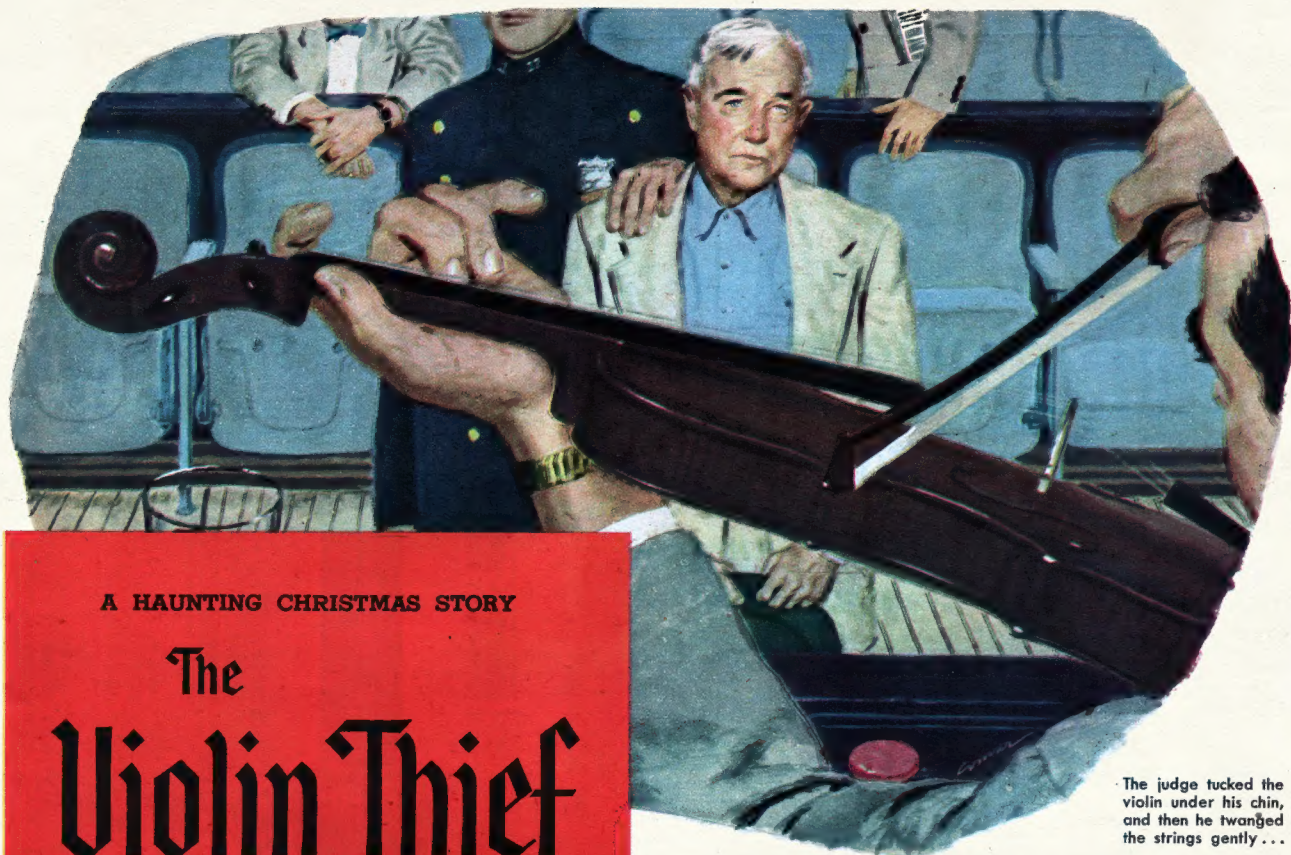
Your mental clock is also *extremely* sensitive to changes in bodily temperature. Experiments have shown that when we become overheated, time seems to pass much more slowly;

and when we get a high fever, time passes at such a snail-like pace that it scarcely moves at all. Conversely, when we become chilled time passes at a much swifter pace. Indeed, when our bodily temperature drops to subnormal levels, time whizzes by with incredible swiftness.

The Professor's Discovery

Dr. HUDSON HOAGLAND, then professor of physiology at Clark University, was one of the first scientists to discover how temperature can make time pass slowly or swiftly. Professor Hoagland had never given the matter any thought until one day his wife became

Continued on page 13



The judge tucked the violin under his chin, and then he twanged the strings gently...

A HAUNTING CHRISTMAS STORY

The Violin Thief

BY JOSEPH AUSLANDER AND AUDREY WURDEMAN

Illustrated by Mac Conner

FICTION

IT WAS a day or two before Christmas. Like all courtrooms, this one smelled of naphtha and disinfectant and too much steam heat. A few scant rays of pale winter sunshine, struggling in a watery rinse through the high dirty windows, dulled the unshaded electric lights to whitish blurs. Spectators were few. The docket didn't look exciting.

The accused little man stood before the golden oak bar of justice. He was an old man; they had allowed him the dignity of keeping his hat, but the big blue-coated policeman stood close behind him as his accuser spoke.

"All kinds of people come to my place," the plaintiff was saying. "You'd be surprised, Your Honor... bums, actors out of work, women from over on Park Avenue, too, sometimes. When this little guy comes in he looks respectable, see? So when he asks to see the violin I take it out of the window and hand it to him to look at. If he'd asked to see a watch or a ring, no matter how respectable he looked I'd keep my eye on him like an eagle.

"But a fiddle! I turn my back for a second, and he's run halfway down the block. You wouldn't think he had the nerve!"

The violin lay on a table before the bench; the pale winter light tangled with its amber lacquer.

"Seventy-five dollars, Your Honor," said the pawnbroker. "I wouldn't have let it go for a cent less. And this old gonoff, he thinks he can run out with it for nothing!"

The judge, a fat, tired man, nodded wearily. "Did you tell him the price?"

"Sure I told him. And he said he didn't have it, but maybe he could buy it on time. And I told him five dollars down and a dollar a week, but he said he didn't have the five."

THE judge glanced at the waiting cop. "Suppose we hear from you now."

"It's like he said, Your Honor," the blue-coat stated flatly. "I was just roundin' the corner when this little character ran into me. I hear a lot of hootin' and hollerin' back where he come from, so I hang onto him. Then up comes Sol, here, who's had his shop on that same block for twenty years. And up come five or six other people who see the guy runnin' out of Sol's place with the fiddle."

The big cop looked down at the little man. "One thing I'll say, he don't make any trouble

comin' to the station. Only I have a real job gettin' him to let loose of the fiddle."

"Well," said the judge, "and what have you got to say about all this?"

The little old man lifted his head; the judge saw that his eyes were a cloudy blue, soft as a child's.

"Sir Magistrate, I don't speak English so much. So maybe I can't explain. I pay, sure I pay, some day, but I can't pay now. This all I got." He held up two fingers. "Two dollars I pay, not five. But here I am lonesome for the violin, and here."

HE PUT his hand over his heart and then at his neck, cocking his head as though his chin rested on a fiddle. "And here." He held out his hands, and though they were gnarled and twisted, you could see that they might once have been the supple hands of an artist.

"I understand, Sir Magistrate. I pay, I want to pay. I don't know what came over me. I went crazy for a minute when I had the violin in my hands. I pay, little by little I pay up. But I need the violin now. I die, I die soon, without the music."

"Suppose you tell the court why you need the music so badly," said the judge, his eyes on the lozenges of light hovering over the violin on the table.

"Because I am musician!" The old man drew himself up proudly. "Year in, year out, in Prague and then in Vienna I am musician in the orchestra. First, I am third violin, then second, then first. I play in the Prater twenty years, in the summer for people who sit under the trees, in winter for the skaters. Oh, how they waltzed on their skates to our music! But the enemy came, and they broke our vio-

lins over our heads because we would not play the propaganda... and they took us away." He shivered. "I was away five years."

"You mean you were in a concentration camp?" asked the judge.

"Camp... salt mines... mills... camp again, after I get too sick to work." The little man looked at his hands. "I don't know if I can play any more... so good. But here... in my heart... it still sings!"

"And what do you do now?"

"I have job. I sweep out, sometimes I wash dishes. Busboy, they call me. In cafeteria. After I come back... from being away... nobody was left. My wife, my son, my friends, all gone. So my brother in America send for me. But he's poor, big family, so I don't ask him to buy me violin. I buy myself, only little by little. But I die, without."

"LET me see that fiddle." The judge reached across the bench; the cop handed it up to him. Carefully he turned it in his hands, unfastened the bow which was attached to one of the pegs by a rubber band. After a moment he tucked the instrument under his chin, curved his hand around the finger board and twanged the strings gently. But he did not lift the bow.

"Sir Magistrate," said the little man, "do you know what it means to be without the music? It is as if they take away my soul!"

The judge picked up the bow, held it for a moment on the strings and then laid it down. "Oh, please," said the little man. "I must have the music. If I have the violin, I can breathe again."

"Yes," said the judge. He looked at the pawnbroker. "How much did you say you

Continued on next page

**QUICK
STARTS**
on coldest days!



WINTERIZE YOUR OIL WITH CASITE

You don't have to take chances on hard starting this winter—Casite guarantees Quick Starting in Coldest Weather or Double-Your-Money-Back!

A pint of Casite in your crankcase retards congealing of oil, lets your engine turn over and go, even in sub-zero temperatures. Casite makes any oil a faster oil yet as the engine warms up the oil has the correct body for ample lubrication at any temperature.

A pint of Casite through the carburetor air-intake, or in the gasoline, cleans your engine, gets rid of gum and goo, frees sticking valves and rings, lets the power zoom through.

Get Casite for your car today—from your garage, service station or car dealer—only 85¢.



Quick Starting
or-double-your-
money-back!

FREE! Write for your free copy of "Facts of Engine Life," Dept. TW, Casite Division, Hastings Manufacturing Co., Hastings, Mich. (Casite, Droust, Piston Rings, Spark Plugs, Oil Filters)

THE VIOLIN THIEF

Continued from preceding page

want for this instrument?" His fingers were softly plucking the strings.

"Seventy-five dollars, Your Honor."

"Seventy-five dollars . . . to breathe again."

Then silence fell in the courtroom and resounded through the fading light; the handful of people in the back of the room stared first at the judge and then at each other.

"Case dismissed," said the judge. He reached into his trousers pocket. "I think we can fix up a way for you to have the violin. Five dollars down? Here's five."

HE REACHED toward the pawnbroker with the money and said, "I will stand behind this man's guarantee to pay you the balance."

The cop fished in his own pocket and came up with a five-dollar bill. "It must be the Irish in me," he said, shaking his head.

From the back of the room two men came up the aisle to the bench. "We're witnesses on another case," one of them said. "How about lettin' us buy in on the deal?"

Other men straggled down the aisles. The little man tried to speak; choked; he could not be heard above the clamor. The judge rapped for order. And then above the clamor the little man found his voice. He turned his hat round and round as he spoke.

"No, Sir Magistrate," he said. "I hope you will understand. It is hard to talk now. I am filled up; here, it hurts." He pointed to his throat. "How can I take so much . . . take the violin this way? I know what you try to do for me here. Judge, Sir Magistrate, how can I fix with him?" He pointed to the pawnbroker. "So he knows I do not steal . . . Please, Sir Judge . . . What happens today squeezes . . . in my heart."

The judge coughed and blinked and blew his nose, and so did the cop. At the back of the room a couple of women and an old man were crying openly. Somehow word of this little drama had sifted into the hall, and now other people began to drift in.

The judge looked at the pawnbroker. "How much have you got there?"

The pawnbroker regarded the grimy bills in his hands. He counted them slowly. "Twenty-nine dollars and thirty-five cents, Your Honor, but that's okay by me," he said. "Seeing he's a musician, I'll make it my professional rate, thirty dollars . . . with the bow thrown in."

The little man bowed. "A professional rate, yes, that I understand. Always in Europe the shops made rate for the artists. But these people who have paid for me . . ."

The judge leaned forward, holding out the instrument; the light on the golden-red varnish glowed in tiny tongues of flame.

"Take it," he said to the old man. "They want very much to give it to you."

AND there, in that naphtha-smelling court, on a pale winter afternoon a day or two before Christmas, the little man with twisted, gnarled hands took the fiddle lovingly and reverently, as though he took up the pillow upon which rests the Holy Grail. And after a moment he tucked it under his chin, and twanged the strings into tune, and the room was filled with the simple heart-searching magic of "Silent Night, Holy Night."

After he finished, the judge glanced around the room. "Anybody who thinks he's guilty enough to spend Christmas in jail can stay and be sentenced," he said gruffly. "Otherwise, you all clear out. I'm reminding every arrest in this room till after New Year's, and then I want you back here, and if you don't come in and the police have to go hunting for you, I'll crack down twice as hard.

"And you . . ." he pointed at the little man. "You're coming home to dinner with me and afterwards, maybe you'll play for me. I could use a little music."

The End

Cranberry Sauce

as much a part
of Christmas
as the candles
on the tree!

1952 Version: Old Fashioned
Cranberry Sauce — Jellyed or Whole
made ready to serve by
Ocean Spray

Of course you'll serve Ocean Spray with turkey or chicken. But try these other favorite cranberry dishes, too!

Prize Christmas Salad

Looks like Christmas . . . tastes like Christmas . . . outstandingly good.

Dissolve 1 package raspberry gelatin in 1 cup hot water	½ cup pineapple chunks 1 can Ocean Spray Cranberry Sauce (Jellyed or Whole) ¼ cup chopped walnuts Chill until firm. Makes 1 quart. 8 to 10 servings.
---	---

Idea: Mold in star shapes—or in
cone-shaped drinking cups to
make "salad trees."

Christmas Sundae

Men love it! You can't imagine how good it is until you try it.

Spoon Ocean Spray Whole Cranberry Sauce (just as it comes from the can) over vanilla ice cream. Sprinkle generously over the top: brown sugar and cinnamon in this proportion . . .	½ cup brown sugar 2 teaspoons cinnamon . . . or Heat the cranberry sauce before serving. Even better. Bring the brown sugar and cranberry sauce to the table in bowls so sauce will not cool before serving.
---	--

A new book filled with the choicest of all cranberry dishes for every holiday in the year . . . from Thanksgiving to Father's Day. Ideas for Thanksgiving relishes and salads . . . Christmas desserts . . . New Year's Buffet. 24 pages of marvelously good cranberry dishes for the big feast days of the year. Send 10¢ and one Ocean Spray label for your copy.

Send for yours today!

Ocean Spray
P.O. Box 1390
New York 46, N.Y.

Enclosed is 10¢ and an Ocean Spray label for "Cranberry Recipes for Holidays." Please send to:

Name

Street

City

State



These are the best regional recipes our food editor has turned up this year. With them, we wish good eating to all of you

MY GIFT to you, to all good cooks, these recipes for Christmas cheer. It's a good-to-eat package sent without tinsel or holly but packed with a fulsome measure of merriment. Enjoy these treasures gathered one by one, the seven best regional dishes I have discovered this year. The recipes have been tested and tasted in THIS WEEK's kitchen and heartily approved.

I give them to you as heirlooms with a grateful nod to the oak-beamed kitchens of Colonial days where the great fireplaces blazed with cord wood and big and small pots bubbled on the crane. May this little offering bring to you a wealth of fragrant reminiscences and awaken old joys of other happy feast days.

Gold Coast Pork

THE adventurous cook can find a wealth of old recipes in the rich avocado-and-ranching region of Southern California where numerous residents are the direct descendants of early-day settlers. Adelaide Eastley of the Eastley Ranch, Escondido, Calif., is a woman always on the search for recipe heirlooms. She tells me that the ancestors of the Mexican family working on their place at one time owned all the Spanish land grants in the lovely Lake Hodges Valley.

From Pepita Salas, a laundress, comes this way of preparing the Gold Coast Pork. Pepita tells that she is related to the gallant Don Juan Pablo Salas, who, in 1815, inherited from Key West's Spanish Governor that entire island off the Florida Keys, receiving this for some discreet service relating to the Governor's romantic escapades. Don Juan needed money more than he needed an island, so he sold his grant in 1822 for \$2,000 and sailed happily away to Havana. His family eventually settled in Mexico. Pepita's grandpa came to California for gold in the roaring 40's and this recipe dates to that time.

- 4 pounds smoked pork tenderloin
- $\frac{3}{4}$ cup oil
- 3 red chili pepper pods, canned
- $\frac{3}{4}$ teaspoon freshly grated pepper
- 1 teaspoon hickory-smoked salt
- 1 7-ounce can tomato paste
- 4 cloves garlic, finely minced
- 1 quart boiling water
- 1 cup rice, cooked
- Sliced onion rings
- Black olives

Sauté the pork in oil in a heavy kettle until

browned; add seasonings, tomato paste and minced garlic. Add water, cover and simmer 1 hour. Remove meat, slice and continue to cook sauce until thickened. Place boiled rice in an oven-proof casserole, cover with the sliced meat and sauce. Bake 15 minutes in moderate oven (375°F.). Garnish with raw onion rings and large pitted black olives to give it dash and shine. Yield: 8 portions.



New Orleans Shrimp Pie

OPPOSITE New Orleans' famous old French Market stands a modest brick building where visitors to the city once flocked in droves to eat the gargantuan feasts prepared by Madame Bégué. Sunday breakfast was the great event; starting at 11 in the morning, course followed course until mid-afternoon. This shrimp pie is adapted from one of the famous Bégué recipes and came to me from Mrs. William J. Kernaghan of the old French city.

- 100 large shrimp (about 3 pounds)
- 2 slices day-old bread, cubed
- $\frac{1}{2}$ cup white wine
- $\frac{1}{2}$ teaspoon salt
- $\frac{1}{4}$ teaspoon freshly ground black pepper
- $\frac{1}{4}$ teaspoon mace
- $\frac{1}{4}$ teaspoon ground thyme
- $\frac{1}{4}$ teaspoon ground nutmeg
- 1 tablespoon chopped parsley
- $\frac{3}{4}$ cup dry bread crumbs
- 4 tablespoons butter or margarine
- 1 No. 2 can tomatoes (or 5 tomatoes peeled and chopped)
- 2 tablespoons chopped celery
- 1 bay leaf
- 1 cup oyster or clam juice

Cover and cook shrimp in rapidly boiling salted water for 5 minutes. Drain and cover with ice water for 2 minutes. Drain and remove shells and black veins. Reserve. Moisten cubed bread with wine, season with salt, pepper, mace, thyme, nutmeg and half of the chopped parsley. Reserve 2 cups of shrimp and add remainder to the prepared bread mixture. Sprinkle with bread crumbs and dot with 2 tablespoons of the butter or margarine.

Bake in ovenproof casserole (2-quart size) in moderate oven (375°F.) about 25 minutes. Chop the remaining 2 cups of shrimp and sauté in remaining 2 tablespoons butter 4 to 5 minutes. Add tomatoes, celery, bay leaf, remaining chopped parsley and mix thoroughly. Cook 3 to 4 minutes and add oyster or clam juice. Reheat and pour over shrimp pie. Serve immediately. Yield: 6 to 8 portions.

Butterscotch Cookies

"THE best cookies I ever tasted," is how Mrs. Florence Richards of Hartford, Iowa, describes these butterscotch wafers. Originally they were baked by Aunt Mae who lived in a big stone house with a big square range. She baked them 20 dozen at a time around the Christmas season to gift-pack for neighbors and friends. Then the cookies were made with freshly churned butter, eggs freshly laid and the golden sorghum was from a nearby cane mill. Mrs. Richards has pared down Aunt Mae's recipe to one-egg size and bakes the cookies drop-style. Aunt Mae rolled the dough to cut into a variety of fancy shapes.

- 10 tablespoons butter or margarine (1 stick plus 2 tablespoons)
- 1 cup brown sugar, firmly packed
- $\frac{1}{4}$ cup sorghum
- $2\frac{1}{2}$ cups sifted all-purpose flour
- 1 egg, well beaten
- 1 teaspoon baking soda
- Dash of mace

Melt butter or margarine over low heat in heavy saucepan. Add sugar and sorghum. Stir until sugar has melted. Bring to a rolling boil, remove from heat. Cool. Add $\frac{1}{2}$ of the flour, the beaten egg, and then the rest of the flour sifted with the soda and mace. Mix well to a soft dough and drop from a spoon onto a greased cookie sheet about 1 inch apart. Bake in a moderate oven (375°F.) about 10 minutes or until light brown. When cool the cookies are crisp; if stored in a tight container with a cut apple they will absorb moisture to fairly melt in the mouth. Yield: 3 dozen.

Pennsylvania's Dutch Scrapple

EXCELLENT this scrapple, a combination of two recipes from the two grandmothers of Mrs. E. P. Stapp of Cupertino, Calif. One grandma was Holland Dutch, her name Van Horn, author of a cookbook; the other grandmother was Pennsylvania Dutch, at home in the Dutch country. Each made scrapple and made it to perfection, but by tedious old methods. Mrs. Stapp's mother combined the two recipes to family size and modernized the making. Mrs. Stapp serves this scrapple to

week-end guests who visit her family at their Santa Cruz Mountain cabin. The scrapple is fried in a big iron skillet and the tantalizing fragrance on the nippy mountain air brings everybody running: "When do we eat?"

- 2 pounds shoulder of pork (mostly lean)
- $\frac{3}{4}$ pound beef liver, sliced
- 1 clove of garlic
- 2 quarts water
- 1 cup boiling water (enough to bring amount in pan to 3 cups)
- 1 teaspoon salt
- $\frac{1}{2}$ teaspoon black pepper
- $\frac{1}{4}$ teaspoon paprika
- $\frac{1}{4}$ teaspoon ground sage
- 1 clove garlic, minced
- 1 cup yellow corn meal
- $\frac{3}{4}$ cup bacon or sausage fat

Place pork and liver in heavy stewing kettle, add 1 clove of garlic and cold water, cover and bring to a boil. Reduce heat and simmer about 2 hours or until meat is very tender. Maintain about 2 cups liquid around meat as it cooks. When tender, remove from pot, cool and cut meat from bones. Grind through coarse knife of meat grinder; set aside. Strain pot liquid, return to kettle and add enough boiling water to make 3 cups. Add salt, pepper, paprika, sage and minced garlic to water. Thicken with yellow corn meal until the wooden stirring spoon will stand alone in the mush. Stir in the ground meat and simmer 10 minutes more, stirring frequently. Turn into greased loaf pan (9x5x3) and press down into the corners firmly, cover with wax paper or foil and press down tight. Store in refrigerator overnight.

Unmold, cut into $\frac{1}{2}$ -inch slices and fry in bacon fat or sausage fat until golden brown. A tin can can be used as a mold for variety. Yield: 18 slices or portions for six.



Vermont Parsnip Stew

ALL that Mrs. N. M. Sullivan of Burlington, Vt., can tell about the history of this parsnip stew is that it was made for over 60 years by her mother, who had it from her mother in whose home it was a winter stand-by, a beloved dish of a family of 13 children. "The parsnips should be 'winter sweetened'," Mrs. Sullivan says, "meaning left in the ground until a heavy frost, then freshly dug." When she uses parsnips untouched by frost, a medium-sized minced onion is added to the pot. The onion will help a poor parsnip taste better, but it detracts from the subtle flavor of one frost-blessed. That sprinkle of pap-

Roundup

rika is Mrs. Sullivan's idea, and didn't go in Mama's or Grandma's day.

- 2 large slices salt pork, about $\frac{1}{4}$ inch thick
- 4 medium-sized parsnips, peeled
- 4 medium-sized potatoes, peeled
- 2 quarts boiling water
- 1 teaspoon salt
- 1 recipe for dumplings (see below)
- 1 cup light cream, scalded

Cut salt pork into $\frac{1}{2}$ -inch squares. Lightly brown in skillet over low heat. Drain off fat and place pork in 4-quart heavy kettle. Add parsnips, cut in half lengthwise, then in 3-inch pieces. Add potatoes, sliced about $\frac{1}{4}$ inch thick. Cover with boiling water, add salt and cook slowly until vegetables are barely tender. Be sure there are 3 to 4 cups liquid left on vegetables. Add more boiling water if necessary. Drop dumplings into boiling stew, cover tightly and steam for 15 to 20 minutes.

Remove dumplings to hot platter, add heated cream to stew, season to taste with salt and pepper and serve in deep dish. Sprinkle with paprika. Yield: 4 portions.

For dumplings: Sift together $1\frac{1}{2}$ cups sifted all-purpose flour, $\frac{1}{2}$ teaspoon salt and 2 teaspoons double-acting baking powder. Add about $\frac{3}{4}$ cup milk or enough to make a fairly stiff batter. Drop from spoon on top of vegetables in boiling stew.

Erie Canal Beans

"SATURDAY morning, regular as clockwork, Grandmother baked beans." It is Mrs. H. A. Mills of Little Falls, N. Y., explaining the origin of this recipe. "My father," she said, "was particularly fond of this dish, so Mother learned to bake beans exactly by his mother's recipe. Saturday-night supper at our house

was always the same — baked beans, high loaves of homemade white bread and a three-layer cake for dessert. We call these Erie Canal Beans because my father, my father-in-law and my husband all were dry-dock owners on the Erie."

- 1 pound dried pea beans (2 cups)
- 6 cups water
- $\frac{1}{2}$ pound salt pork
- 1 cup light brown sugar
- 1 teaspoon salt
- $\frac{1}{4}$ cup sugar

Wash beans, place in a heavy pot with water and soak overnight. Leave rind on the salt pork and cut in $\frac{1}{2}$ -inch slices down to the rind; add to the water and beans. Add the brown sugar and salt and boil until the beans begin to soften, not mushy, about 2 hours. Remove the salt pork and place beans into an oblong baking dish (7x10x2) with cover. Separate slices of pork and arrange in neat rows on top of the beans. Sprinkle with granulated sugar. Bake in a slow oven (325°F.) about 4 hours. Remove cover during the last $\frac{1}{2}$ hour of baking to let the beans brown. Such a racy, tantalizing aroma! Yield: 6 to 8 portions.



Raised Doughnuts

"I HAVE never known anyone outside my own family to have this particular doughnut recipe," Mrs. Marjorie S. Wells of Hampton Falls, N. H., said when she gave it to me. The doughnuts were made first by her New Eng-

land grandmother, made the year 'round, but always the day before Christmas — that was doughnut time. The cakes were rolled in fine sugar made to resemble snowballs, each one tied in white tissue paper with a red ribbon, to be pyramided on plates and topped off with spruce. Christmas Eve, the doughnuts were carried to the neighbors to enjoy for Christmas breakfast or the holiday punch.

- $3\frac{3}{4}$ cups milk, scalded
- $\frac{1}{4}$ cup warm, not hot, water
- $1\frac{1}{2}$ packages dry granular yeast
- $1\frac{1}{2}$ cups sifted all-purpose flour
- 2 cups sugar
- 1 cup butter or margarine
- 4 eggs, beaten
- 1 teaspoon salt
- $1\frac{1}{2}$ teaspoons grated nutmeg
- 12 cups sifted flour (approximately)
- 1 cup confectioners' sugar

Scald milk and cool to lukewarm; dissolve yeast in warm, not hot, water and allow to stand for 5 minutes; add to $1\frac{1}{4}$ cups scalded and cooled milk. Add flour and beat to a smooth batter. Cover and let rise in a warm place until very light and full of bubbles, about 3 hours. Add sugar and butter to remaining 2 cups of scalded milk, then stir into first batter. Add beaten eggs, salt, nutmeg and flour and stir to a soft dough. Keep in a bowl and knead very lightly and set to rise in a warm place (80 to 85°F.) until double in bulk. Roll out on lightly floured board to $\frac{1}{2}$ -inch thickness. Cut with doughnut cutter or form with hands into small pieces and arrange on floured surface. Let rise until double in bulk. Fry in deep fat (375°F.) until golden brown (about 5 minutes). Before completely cool, dredge in confectioners' sugar. Yield: 6 dozen. Add cinnamon to sugar and pass doughnuts with the eggnog. *The End*

Quality Soups For Less Money



Perfect First Course for holiday supper parties — or Christmas dinner — is velvety **HEINZ Cream of Mushroom Soup**. Garnish this festive favorite with a thin film of whipped cream topped with chopped parsley . . . slivers of almonds . . . or toasted croutons cut in the shape of Christmas trees!

NOW you pay no more for HEINZ — the soups America's housewives praise to the skies for their old-time home-made flavor! Your grocer is featuring a complete assortment of Heinz Condensed Soups at today's low prices! Get creamy-rich HEINZ Cream of Mushroom Soup and delicious new HEINZ Cream of Celery Soup and other favorites! You know they're good because they're Heinz!

Real Flavor Bargains At Today's LOW PRICES!



Heinz Condensed Soups

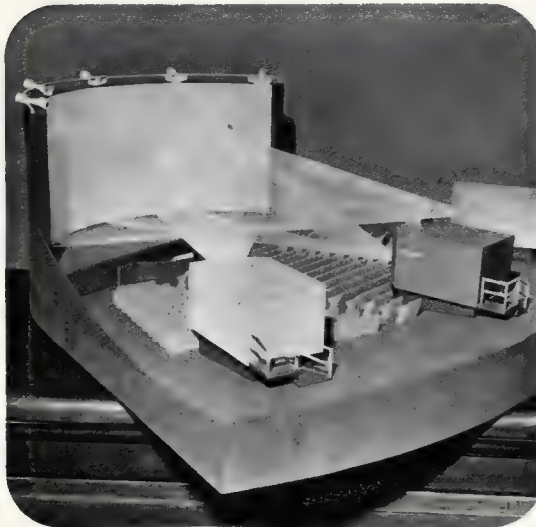
57

Better 3 Ways

1. As Soups
2. As Sauces
3. As Cooking Ingredients



"HIGH NOON" stars Cooper and Kelly



ANSWER to TV may be the year's important newcomer, "Cinerama"



"IVANHOE": Big box-office gross in a lean year



JEANMAIRE is Goldwyn's new star



HAYWARD and Peck in "Kilimanjaro"



CRAWFORD put fire in "Sudden Fear"

Merry Christmas, Hollywood!

Our movie editor hands out his annual bouquets — not many, but to some really deserving people

by LOUIS BERG

This Week Movie Editor



MERRY CHRISTMAS, Hollywood. And a Happy New Year.

We understand that Santa has been sparing in his gifts this year. Overwhelming success for some ("Quo Vadis," "Ivanhoe," "The Greatest Show on Earth," "Snows of Kilimanjaro," "High Noon") and very little for the rest.

If we were Santa, we'd try to remedy this situation somewhat, but we'd have a hard time loading our sled with gifts because 1952 was not a good picture year. No "Letter to Three Wives," no "Streetcar" and no "Snake Pit." A poverty of wit and invention.

And that's why we didn't take the trouble this year to fashion our baby Oscars out of paper clips and "stickum" for meritorious non-spectacular films.

But we can't be too grouchy this joyous season. We have made up our minds to close our eyes to the routine product of routine minds, and concentrate on those things and people, however few, who helped maintain our faith that there will always be a Hollywood.

Merry Christmas then to the makers of "The Big Sky" — a bit of juicy American history for most of its length — and to Kirk Douglas and Arthur Hunnicutt for even juicier portrayals of American frontiersmen.

And Merry Christmas to M-G-M for "Singing in the Rain," which gave us more enjoy-

ment than "Quo Vadis" even if it didn't make nearly as much money. And to Donald O'Connor, whom we congratulate for escaping in it from his talking mule, and revealing himself as a top comedian and dancer.

Merry Christmas to Walt Disney for continuing in "Water Birds" the splendid series on wild life that included "Seal Island," "Nature's Half Acre" and "Beaver Valley." Greetings of the season to Gabriel Pascal for "Androcles And The Lion."

"War of the Worlds"

AND Merry Christmas to Stanley Kramer — still the most interesting producer in Hollywood — for "High Noon" among others, and to George Pal for his sincere effort to present science-fiction on the screen in adult form (we await his version of H. G. Wells' "War of the Worlds" with interest and impatience) and to Joseph Mankiewicz for "Julius Caesar," which we haven't seen yet except in preparation. And to Marlon Brando, who plays Mark Antony in finest fettle — his recitation of the familiar "Friends, Romans, countrymen" speech is superb, and bears no trace of the "Streetcar" accent. We guess the guy is an actor, and this job should end any controversy on the subject.

To make "Julius Caesar" took courage, and so it did to produce "Hans Christian

Andersen." Greetings of the season then to Samuel Goldwyn for putting his splendidly mounted fable on the screen — and for backing his faith and judgment with his own money. His greatest gamble — the replacement of pregnant Moira Shearer with unknown Jeanne Moreau, of the Parisian ballet — paid off, as did his decision to use Danny Kaye in a straight role. The Danes who protested his playing their national hero had nothing to worry about.

May and Bob

MERRY CHRISTMAS to Dorothy Lamour, and heartfelt greetings to Bing and Bob for getting her back into the act in "Road To Bali." We're sentimental about Dotty, as who isn't.

It always does our heart good to see the old-timers deliver strong. Merry Christmas, Joan Crawford, for showing the old fire (and glamour, too) in "Sudden Fear." And to Gary Cooper, who bore the chief acting burden of "High Noon" and bore it well. And to Jean Arthur in "Shane," another good picture.

And greetings of the season to some newcomers. To Shirley Booth, in "Come Back, Little Sheba" — definitely one of the few good pictures — and to Betta St. John and Nanette Fabray, of musical-comedy fame.

And greetings to the most important newcomer of all — "Cinerama," the panoramic quasi-third-dimensional screen that may be the answer to television.

My goodness, the list is longer than we thought, and we're clean out of space. Greetings, Hollywood, and we wish for you the finest gift of all — a return of your lost audiences. Why, only the other day, while we were watching TV, we said to the wife:

"Do you know — we ought to go to the movies for a change."

Merry Christmas, Hollywood. *The End*

WHY DOES TIME GO SO FAST?

Continued from page seven.

ill with influenza and developed a fever of nearly 104 degrees. She asked him to get something for her at the store, and though the errand took him a scant 20 minutes, his wife insisted that he had been gone for hours.

Dr. Hoagland decided to try an experiment on a volunteer group of subjects—controlling their bodily temperatures by artificial means. The results bore out his wife's reactions.

If time seems to pass for you with terrific speed day after day, you may have some type of disturbance. There are numerous physical ailments such as diabetes, glandular disorders and various nervous diseases which produce a subnormal bodily temperature.

One medical journal cites the case of a diabetic patient for whom time passed so fast that his first six days at the clinic he estimated at three days; an hour's conversation was judged to be only 15 minutes; and a period of 18 years which the patient had spent at his sister's home had flown by so rapidly that he estimated it at only two years!

"Blues" Slow You Down

ALL states of mind have a bearing on your estimate of time. Nothing makes clock time pass more slowly than a state of anxiety or depression. The more "down in the dumps" you feel, the slower time drags by. In extreme depression, time seems to stop altogether.

How fast or how slow time passes depends also on how you're occupied. Tests conducted at the University of Washington show that, for a stenographer, time will pass a good 30 per cent faster when taking dictation than when sitting at a desk doing nothing. And if you happen to be a bookkeeper or accountant, time will pass about 33 per cent faster when you're actually working with figures than when you're idle.

The investigators also found, incidentally, that time passes much quicker for men than for women. Paradoxically, however, tests show that when the hours do drag, women are much less apt to be bored by the fact than men.

How fast your mental time ticks depends to a large extent on whether you are a success or a failure. Studies conducted at Arizona State College have shown that successful effort makes time zip by, while frustrated activity has the opposite effect. Indeed, mechanical time races so swiftly for the really successful man that the days seem all too short for him.

For the man of only mediocre success, time tends to slow to a dog-trot. The investigators also found that attitudes of confidence, hope and optimism make time move at an accelerated pace, while feelings of doubt and anxiety are apt to slow it down.

Coffee Vs. Liqueur

THERE are commonly prescribed drugs which play strange tricks on your time sense. Clinical tests show, for example, that quinine makes time appear to pass much slower than it actually does.

Next time you find time dragging for you, and you want to speed it up, just drink a cup of coffee. It will do the trick, for it has a direct effect on the speed with which your mental chronometer measures the hours and minutes. Tea has a similar effect in making a time interval pass more quickly.

As for the effect of liqueur, science now has an alibi for the man who gets home late for dinner because he stopped off "just a minute" for a quick one. Tests show that liqueur has a bizarre and double-barreled effect on our time sense. It makes short intervals of time fly with incredible swiftness. It has been demonstrated, for example, that alcohol can make time pass *three times as fast as normally*, causing an interval of 45 minutes to be estimated as only 15 minutes.

But for periods longer than this, on the other hand, liqueur slows time down and makes it appear to pass much slower than normally.

At the Psychological Laboratory at the University of Graz, the noted German scientist Professor Othmar Sterzinger conducted a series of tests on all types of persons. His studies show that for a great many people alcohol waits only about 20 minutes to do its

abrupt about-face. So, all things considered, liqueur can scarcely be recommended as a means of giving time a "shot in the arm."

How fast time passes for you is also determined to a very large extent by your age. When you are young—during childhood and adolescence—mechanical time crawls at a snail's pace. It marches with steadily increasing swiftness with each passing year until, as old age approaches, time really rushes past. Indeed, scientific tests show that time moves five times as fast for us at the age of 60 as it does at the age of 10. And time passes even more swiftly for elderly people when they are fully and actively occupied.

This sounds amazing, but exhaustive studies of the famed scientist, Pierre Lecomte du Noüy, have furnished mathematical and biological proof of the fact. Indeed, Dr. du Noüy's findings show that in the course of 60 minutes a child has lived physically and psychologically as much as the man of 60 would have in five hours.

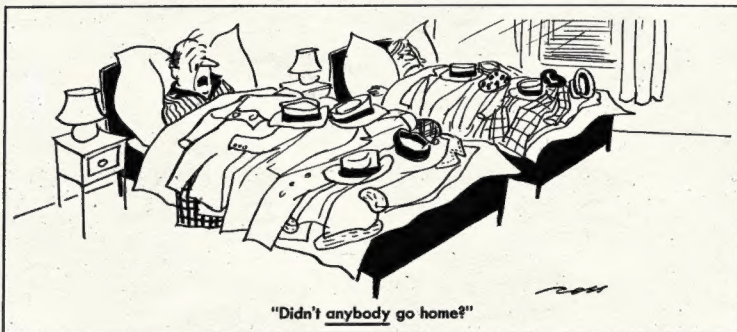
Therefore, as the scientist has pointed out, it is not surprising that it is difficult to sustain the attention of a child for more than a few minutes; to him 10 minutes take as long to pass as 50 minutes for the older man.

Youth Heals Quicker

THE scientist's studies also show that the speed with which our mental clocks measure time is directly tied in with vital biological processes, such as the healing of wounds, and the body's power to recuperate. He has demonstrated that a wound which will take a month to heal in a man of 20, will heal in less than three weeks in a boy of 10, and will require over three months in a man of 60.

Scientific evidence all up and down the line makes this fact crystal clear: the time we really live by is not mechanical time, but time as it is measured by the mental clock inside our brain. And so, if you're one of the many who are watching the year run out with groans of "where did it go?" you can at least have the satisfaction of knowing you had a pretty good time after all.

The End



Only Suave makes hair obey... new soft way!

"Sparkles" the hair—controls it with miracle Curtisol

Now... try the only hairdressing that makes hair obey the new soft way... With miracle Curtisol—so amazingly light, so penetrating it never leaves oily "after-film"! Just a few delicate drops of Suave "sparkles" hair, prevents dryness and split ends, frizziness after a permanent. Gives you "easy-do" hair instantly. Even after shampoo! No wonder women prefer Suave 7 to 1.

ENDS DRY HAIR WORRIES... NO OILY "AFTER-FILM"

Recommended by beauty experts everywhere, in two forms—liquid, or new "solid" Suave Creme Hairdressing. At beauty salons, cosmetic and drug counters. NOW! MEN'S SUAVE, TOO!

LIQUID 50¢-51¢; CREME 60¢

created by Helene Curtis foremost name in hair beauty

CHOKED with GAS? stomach

THANK HEAVENS! Most attacks are just acid indigestion. When it strikes, take Bell-and-tablets. They contain the fastest-acting medicines known to doctors for the relief of heartburn, gas and similar distress. 25¢.

GIVE VOLUNTARILY!

Join the **MARCH Dimes**

JANUARY 2 TO 31

NEW Pepsodent Chlorophyll TOOTH PASTE



PROVED UP TO

TWICE AS EFFECTIVE TO STOP BAD BREATH

And cleans Teeth Cleanest Of Any Leading Tooth Paste!

NEW "FRESH-AIR" FLAVOR!

43¢ & 69¢



Drink
this much
Florida Orange Juice every day

for the Vitamin "C" you need...one vitamin your body can't store up

● Those delicious Florida Oranges are at your grocer's again. Here's the granddaddy of all the juice oranges! Cut them in two and watch the juice run off your knife-blade. A full big glass of Florida orange juice gives you the precious

Vitamin C you need every day. "C" is the vitamin that helps you build resistance to winter ills and weariness. So drink a full big glass of Florida orange juice every day. You'll smack your lips and say: "That's the way to get Vitamin C!"

"Comes 3 ways"



Florida Canned

Ready to serve at a moment's notice. Natural full-strength with vitamin and nutritional values. You'll enjoy blended Florida Orange-Grapefruit juice in cans, too.

Florida Fresh-Frozen Concentrate

Tree-fresh flavor with vitamin and nutritional values—in new handy form. Pure juice. No sugar added. Keep in freezing compartment. To serve, add three parts water, shake or stir, pour full big glasses.

Florida Fresh

Another sweetheart of a crop this year! Thin-skinned, plump with sweet juice, and rich in Vitamin C. More juice means Floridas go farther, too.

Florida Oranges

Florida Citrus Commission, Lakeland, Florida

FASHION FIND



The Backward Look

COMING or going, you'll impress the populace if you follow the season's newest jewelry trend to give the back of your neck the full-dress treatment. The new necklaces have most of their interest in the rear instead of the front. Those pictured here were designed by Michael Paul of Marvella. One has a fake-emerald dog-collar effect in front, pearls and rhinestones closed by more green stones in back. The other is five strands of pearls draped from a rhinestone choker. Bodices by-Nelly de Grab.

—JOAN SHORT

Photograph by Dan Wynn



QUIZ 'EM

Questions and answers from current news

LUCIFERS . . . In what country are matches serving as coins because of a shortage of small change?

In Cairo, Egypt, street-car conductors are handing out packets of matches in change.
—F.F.T., Huntington Park, Calif.

HONORS . . . Cooperstown, N. Y., has its Hall of Fame for Baseball, Rutgers University for Football. Where is the Hall of Fame for Tennis?

At Newport, where the National Championship matches were played from 1881 until 1914.
—Mrs. M.C.W., Birmingham, Ala.

SHRINKING . . . In terms of the 1935-1939 dollar, how much is our "food dollar" worth today?

43 cents. The over-all consumer dollar, however, is worth 53 cents according to the

Bureau of Labor. For our dollar we can buy 45 cents worth of wearing apparel, 49 cents worth of household furnishings or 70 cents worth of rent, compared with 1939 values. The "rent dollar" is worth most because of rent control.
—A.T., Quincy, Mass.

SMART . . . What two laws have virtually wiped out juvenile delinquency in India?

No automobile driver's licenses are issued to anyone under 21, and if a minor commits a crime his parents must post a sizable bond to obtain the minor's release in their custody.
—R.A.D., Los Angeles

CONDUCTED BY
Tom Henry

NOTE: We will pay \$2 for a question and answer used in this column. Questions are based on current news and clipping of news source must accompany answer. Address: Tom Henry, THIS WEEK, 420 Lexington Avenue, New York 17, N. Y. Unaccepted contributions cannot be acknowledged or returned.

CHRISTMAS CRISIS

or

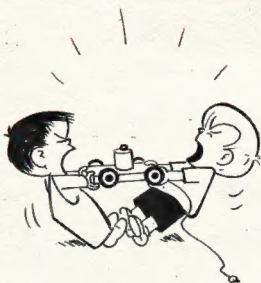
Why Do the Little Darlings Insist on Playing with Prosaic Stuff They Find Around the House Instead of the Beautiful Toys S. Claus Brings Them at Great Effort and Expense?



Artist's Easel



Work Bench



Pull Toy



Animal Picture Book



Drum



Doctor's Kit with Candy Pills



Kiddie Furniture

Drawings by Bil Keane

Why Can't You Sleep?

New medical findings revealed! You may actually be starved for needed "sleep food."



RECENT MEDICAL STUDIES indicate that a vital substance in your bloodstream may have a lot to do with how well you sleep. This vital substance is known medically as *blood sugar*. It is an important source of nourishment for the brain.

At bedtime and especially during the long nighttime hours, your supply of *blood sugar* may become seriously lowered. Thus, your brain and nervous system are affected. You may feel too nervous to go to sleep . . . too restless to sleep well. You are "starved" for *blood sugar*—your body's vital "sleep food."

How you can help your body get needed "sleep food"

Drugs or sleeping pills can't supply "sleep food." And sweet, sugary foods and drinks provide only a quick jet of sugar that is too quickly burned up. But here is a way—a *delicious, drugless* way—to help your body get needed "sleep food." This sleep-aid is a POSTUM "NIGHTCAP"—a delicious drink made with Instant Postum and hot milk, taken shortly before retiring.

Your Postum "Nightcap" is good-tasting and safe—contains no drugs to harm you. Moreover, your Postum milk drink gives you easily digested nourishment that is *slowly* converted into *blood sugar*. Thus, it helps assure the *slow, steady flow*

of vital "sleep food" to your brain. That's why a Postum "Nightcap" helps you get refreshing sleep—the kind that leaves you rested, looking and feeling like new!

So safe, so easy—try it!

Every night before you retire, fix yourself a Postum "Nightcap." It's easy—add a rounded teaspoon of Instant Postum to a cup of hot milk, and stir. Try this for just 10 days. Then see if you aren't sleeping better—feeling fresher—looking like a new person! Get Instant Postum now, and start the 10-day test tonight!

Are Postum "Nightcaps" really effective?

Doctors have always known that a warm milk drink is an effective aid to sleep. The recent blood sugar studies offer additional reason why. As your own doctor can tell you, the Postum "Nightcap" is ideal: a warm, relaxing drink that *tastes good* . . . and Postum contains no caffeine, no drugs of any kind.

Postum is an ideal mealtime beverage, too. No caffeine—no drugs—no chance for "coffee nerves."


The "SLEEP-FOOD" Nightcap
for sleepless Millions!



A Product of General Foods


Heads Up!

HERE COMES
A NEW "ROCKET"



There's something in the air . . . excitement everywhere . . . a new "Rocket" is coming! A new higher-powered, higher-compression, higher-voltage "Rocket" for 1953! A new "Rocket" Engine Oldsmobile—so new in styling, so new in performance, that all of us who have seen it can hardly wait to show it to you! This 1953 Oldsmobile will offer several surprising new features—the kind of exciting advancements you expect from the engineering leader. Watch for the new Super 88 and new Classic Ninety-Eight—on display soon in our showrooms.

OLDSMOBILE



Lucille: Heads up, Johnny! Here comes Oldsmobile . . . with that new "Power Styling" for 1953!

Johnny: . . . And with all those new power features, it's the real "Power Package" of the year!

WATCH FOR IT! . . . AT YOUR OLDSMOBILE DEALER'S